

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13**

ESTABLISHMENT

AMARILLO FAMILY YMCA MIDTOWN**609 S CAROLINA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD68	EHF09	COS	APPROVED SOURCE/LABELING		12/20/2013	4	HL1B
			Bulk container of sugar was not labeled.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/20/2013		
			a)Boxes of cups on floor in pantry. COS b)Threshold sealed with duct tape needs to be a cleanable surface.				

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13****ESTABLISHMENT****AMIGOS #524
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF111	EHF10	COS	SOUND CONDITION		12/23/2013	4	HL1B
			Several dented cans found on shelf.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/23/2013		
			Blower covers in meat market needed to be cleaned.				
HF1815	EHF28	COS	ALL OTHER VIOLATIONS		12/23/2013	3	HL1B
			Blower covers in walk in cooler in bakery needed to be cleaned.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/23/2013		
			Hand sinks needed paper towels.				

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ESTABLISHMENT

**BELMAR BAKERY
3325 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF626	EHF21	COS	MANUAL WARE WASHING		12/19/2013	7	HL1B
			Ware washing machine not sanitizing.				
	EHF02	IN	COLD HOLDING		12/19/2013		
			Tomatoes holding at 41F.				
	EHF03	IN	HOT HOLDING		12/19/2013		
			Chili holding at 145F and potato soup holding at 145F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/19/2013		
			Employee seen not washing hands after changing gloves.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/19/2013		
			A)Clean all vents in establishment. B)Clean vents in walk in refrigerator in decorating area. C)Clean all handles on freezers and refrigerators.				

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ESTABLISHMENT

**BIG LOTS #1436
3510 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF366					12/23/2013	0	HL1B

**BODY SOLUTIONS
3351 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2430	EHF28	COS	ALL OTHER VIOLATIONS Clean ice machine.		12/20/2013	0	HL1B

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13****ESTABLISHMENT****BRAUMS ICE CREAM #60****1900 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF601	EHF28	COS	ALL OTHER VIOLATIONS		12/23/2013	3	HL1B
			Heating/AC vents in kitchen needed dust cleaned off of them.				
	EHF25	COS	FOOD CONTACT SURFACES		12/23/2013		
			A)Milk dispenser needed to be cleaned. B)Container holding ice scoop needed to be cleaned.				

BUTTONS & BOWS PRESCHOOL**3815 S LIPSCOMB ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD21					12/19/2013	0	HL1B

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13****ESTABLISHMENT****CANYONVIEW ESTATES RETIREMENT****7404 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1968	EHF15	IN	EQUIPMENT ADEQUATE		12/23/2013	0	HFOL	
			a)Refrigerator is not being used and is set to be replaced at the start of 2014.					

CHILDS PLAY**2707 S BIVINS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD56	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/23/2013	3	HL1B	
			Food manager card expired. To be corrected within 45 days.					

Food Establishment Public Inspection Report

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ESTABLISHMENT

**CORONADO ELEMENTARY
3210 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF686	EHF21	IN	MANUAL WARE WASHING Corrected.		12/19/2013	0	HFOL

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From 12/19/13 thru 12/25/13

ESTABLISHMENT

**CRAZY LARRYS PIT BBQ
4315 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF407	EHF02	IN	COLD HOLDING		12/23/2013	4	HL1B
			A)Cut sausage holding at 36 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/23/2013		
			A)Hand sink cannot be used for any other purpose other than hand washing.				
	EHF03	IN	HOT HOLDING		12/23/2013		
			A)Ham holding at 170 degrees. B)Brisket holding at 161 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/23/2013		
			A)Remove duct tape from ice machine. Not smooth and easily cleanable.				

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13****ESTABLISHMENT****DENNYS RESTAURANT #6674****1710 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF392	EHF10	COS	SOUND CONDITION		12/19/2013	7	HL1B	
			Cut bananas found left out of temperature control.					
	EHF25	COS	FOOD CONTACT SURFACES		12/19/2013			
			A)Microwaves on line needed to be cleaned. B)Cooler doors in kitchen needed to be cleaned.					

**DUGOUT, THE
3705 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1366	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		12/19/2013	0	HFOL	
			Corrected.					

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ESTABLISHMENT

**EAT RITE HEALTH FOOD
2425 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF953	EHF02	IN	COLD HOLDING		12/23/2013	8	HL1B
			A)Tuna holding at 37 degrees.				
	EHF03	IN	HOT HOLDING		12/23/2013		
			A)Gravy holding at 161 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		12/23/2013		
			A)Employee seen not washing hands before putting on gloves. B)Employee seen not washing hands and changing gloves after blowing nose.				
	EHF13	COS	HACCP PLAN/TIME		12/23/2013		
			A)All potentially hazardous foods in the cooler must have a preparation date on them if held longer than 24 hours.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/23/2013		
			A)Light shield needed in walk in cooler in grocery.				

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13**

ESTABLISHMENT

FAMILY DOLLAR STORE #2387**831 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF765	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/23/2013	0	HL1B

Handwashing signs in English and Spanish needed in restroom. Post the food establishment permit in a visible location. The last inspection report was not available. Post this report until the next regular inspection.

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From 12/19/13 thru 12/25/13

ESTABLISHMENT

**FRULLATI CAFE
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1404	EHF22	H90 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/23/2013	6	HL1B
			a)Food manager card has expired and exceeded the 60 day grace period. The food manager class is offered the 2nd Wednesday of every month at 821 S. Johnson at 8 am.				
	EHF24	COS	THERMOMETERS		12/23/2013		
			a)A thermometer is needed in the sandwich make table.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/23/2013		
			a)A hand wash sign is needed for the hand sink.				

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13**

ESTABLISHMENT**GOONEYS BAR & GRILL****705 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2334					12/20/2013	0	HL1B

GREAT AMERICAN COOKIE CO**7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1268	EHF28	COS	ALL OTHER VIOLATIONS		12/23/2013	0	HL1B	
			a)Handwash sign needed at hand sinks.					

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13****ESTABLISHMENT****JIMMY JOHNS
2330 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2041	EHF08	COS	GOOD HYGIENIC PRACTICES		12/23/2013	7	HL1B
			a)Dirty scrub pads in hand sink. Hand sinks are for hand washing only.				
	EHF20	COS	TOXIC ITEMS		12/23/2013		
			a)Label all chemicals.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/23/2013		
			a)A hand wash sign must be at each hand sink. b)Do not store ice scoop on drink waste grate.				

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ESTABLISHMENT

**JUBA COFFEE
3410 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2490	EHF09	H 3 DAYS	APPROVED SOURCE/LABELING		12/23/2013	0	H PREOPEN
			Any foods packaged at this location should be labeled with the name of the food, quantity, ingredients and location of packaging or manufacturer.				
	EHF17	H 3 DAYS	HAND WASH WITH SOAP/TOWELS		12/23/2013		
			Soap and towels needed at hand sink.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/23/2013		
			A certified food manager is needed within 45 days of opening. See attached schedule.				
	EHF24	H 3 DAYS	THERMOMETERS		12/23/2013		
			A metal stem thermometer is needed. It must read 0-220°F.				
	EHF27	H 3 DAYS	ESTABLISHMENT PERMIT		12/23/2013		
			Complete and return the food establishment permit application with fee to 821 S Johnson.				

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ESTABLISHMENT

KIRKLAND COURT HEALTH & REHABI**1601 KIRKLAND DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1696	EHF10	COS	SOUND CONDITION Dented can found on rack.		12/19/2013	4	HL1B

**LA BELLA PIZZA
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF235	EHF19	IN	RODENTS/ANIMALS/OPENINGS Corrected.		12/20/2013	0	HFOL

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13**

ESTABLISHMENT**LEMONGRASS SUSHI & WOK****2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2158	EHF21	IN	MANUAL WARE WASHING Corrected.		12/20/2013	0	HFOL

LOBBY CAFE**1501 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2146					12/20/2013	0	HL1B

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13****ESTABLISHMENT****MARY MILES LEARNING CENTER****1700 S VAN BUREN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD19					12/20/2013	0	HL1B

NORTHWEST TEXAS HEALTHCARE SYS**1501 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF310	EHF13	COS	HACCP PLAN/TIME		12/20/2013	7	HL1B
			Pico de Gallo was past 7 days and molded.				
	EHF24	COS	THERMOMETERS		12/20/2013		
			No thermometer found in cooler with milk.				

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13**

ESTABLISHMENT**PAK A SAK INC
3400 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF293	EHF03	IN	HOT HOLDING Corndog holding at 137F and burrito holding at 156F.		12/19/2013	0	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS A)Clean outside of ice machine. B)Clean prepackaged bins.		12/19/2013		

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13**

ESTABLISHMENT**PIZZA HUT
800 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF799	EHF25	COS	FOOD CONTACT SURFACES		12/20/2013	3	HL1B
			A)Walk in freezer door needed to be cleaned. B)Dirty spatula found put away with clean utensils.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/20/2013		
			A)Blower covers in walk in freezer needed to be cleaned. B)Dust needed to be cleaned from around heating/air conditioning vents in kitchen.				

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13****ESTABLISHMENT****RED ROBIN
8720 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2319	EHF20	H10DAY	TOXIC ITEMS		12/19/2013	9	HL1B
			a)Quat sanitizer dispenser is over 400 ppm. Must be 200 ppm.				
	EHF24	COS	THERMOMETERS		12/19/2013		
			a)Thermometer not found in two coolers.				
	EHF25	COS	FOOD CONTACT SURFACES		12/19/2013		
			a)The running filtration system for the ice cream scoop was turned off b)Chocolate syrup bottle was holding in water at 124F. Must be 135F or above.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/19/2013		
			a)Signage is needed at all hand sinks. b)The probe thermometer used on the line must be sanitized before and after each use.				

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13**

ESTABLISHMENT**REGAL UA AMARILLO STAR 14
8275 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF964	EHF17	COS	HAND WASH WITH SOAP/TOWELS		12/19/2013	3	HL1B
			a)No paper towels at back hand sink.				

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ESTABLISHMENT

**RUBY TEQUILAS
2001 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2401	EHF02	COS	COLD HOLDING		12/23/2013	17	HL1B
			A)Cut avocado sitting on counter at 70 degrees, once cut must remain below 41 degrees at all times. B)Whip cream sitting on counter without adequate refrigeration. Must be submerged in ice or in the cooler.				
	EHF03	IN	HOT HOLDING		12/23/2013		
			A)Cooked chicken holding at 152 degrees. B)Cooked beef holding at 150 degrees.				
	EHF07	COS	ADEQUATE HAND WASHING		12/23/2013		
			A)Employees seen not washing hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		12/23/2013		
			A)Employee seen picking food off plate and eating it. Food was discarded.				
	EHF11	COS	PROPER HANDLING RTE		12/23/2013		
			A)Employee seen making ready to eat foods with bare hands. Gloves or utensils must be used.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

RUBY TEQUILAS

HF2401

EHF28

H90 DAY

ALL OTHER VIOLATIONS

12/23/2013

17

HL1B

A)All servers must pull their hair back when working with food. B)Heat test strips needed for dish machine.

Food Establishment Public Inspection Report

From 12/19/13 thru 12/25/13

ESTABLISHMENT

SAKURA JAPANESE STEAKHOUSE

4000 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF211	EHF10	COS	SOUND CONDITION		12/19/2013	14	HL1B
			Busted egg in egg carton over food.				
	EHF07	COS	ADEQUATE HAND WASHING		12/19/2013		
			a)Food employee wiped nose with paper towel and then put up a clean ladle. b)Food employee put raw beef on grill and then rinsed gloves off instead of washing hands and changing gloves.				
	EHF20	COS	TOXIC ITEMS		12/19/2013		
			a)Label chemicals with common name. b)Medicine being stored in kitchen. c)Bleach wipedown over 200 ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		12/19/2013		
			a)The ice scoop at the bar may not be stored against bottles because they are not sanitary.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/19/2013		
			a)Flour must be labeled. b)Personal items may not be stored with food. c)Lid for trash needed in restroom. d)Clean the bin utensils dry in. e)All scoops must have handles. f)Boxes of food must be 6" off ground. g)All hand sinks must have signage.				

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13****ESTABLISHMENT****SAMS QUICK WAY
2509 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2412	EHF14	COS	WATER SUPPLY		12/19/2013	4	HL1B
			No hot water at time of inspection.				

**SKYY CAFE
1006 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2486	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		12/19/2013	0	HFOL
			A food manager is needed within 45 days.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/19/2013		
			Ok to open.				

Food Establishment Public Inspection Report

From 12/19/13 thru 12/25/13

ESTABLISHMENT**SNOWHITE BAKERY
2801 CIVIC CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1145					12/20/2013	0	HL1B

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13****ESTABLISHMENT****SONIC DRIVE IN****3600 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF838	EHF25	COS	FOOD CONTACT SURFACES		12/20/2013	3	HL1B
			Clean can opener and can opener holder.				
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		12/20/2013		
			A)Women's restroom needs a lid on the trash can. B)Clean light shields in fry area.				
HF838	EHF28	IN	ALL OTHER VIOLATIONS		12/23/2013	0	HFOL
			a)Corrected. b)Corrected.				

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13**

ESTABLISHMENT

SYBIL B HARRINGTON LEARNING CT**2500 DALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD23	EHF24	COS	THERMOMETERS		12/20/2013	3	HL1B
			The metal stem thermometer needed calibrated. It was about ten degrees off.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		12/20/2013		
			a) Repair and repaint the wall and window trim by the three compartment sink. b)The metal stem thermometer is not in good condition and needs to be replaced.				

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13**

ESTABLISHMENT**TACO VILLA #6
3500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF918	EHF25	COS	FOOD CONTACT SURFACES		12/20/2013	3	HL1B
			Knife with a broken blade found. All surfaces must remain smooth and easily cleanable.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/20/2013		
			Clean dust from air vents.				

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13**

ESTABLISHMENT**TAQUERIA RIVERA
2602 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1143	EHF28	COS	ALL OTHER VIOLATIONS		12/23/2013	0	HL1B
			Spanish hand washing sign missing in restroom.				
HFM1	EHF28	COS	ALL OTHER VIOLATIONS		12/23/2013	0	HL1B
			Current permit not posted.				

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13****ESTABLISHMENT****TEA 2 GO
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2461	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		12/19/2013	3	HFOL
			Food Manager card must be posted in establishment.				
	EHF28	IN	ALL OTHER VIOLATIONS		12/19/2013		
			Ceiling tile replaced in back room.				

**THAI DIAMOND
1653 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1999	EHF21	COS	MANUAL WARE WASHING		12/20/2013	3	HL1B
			Wipedown solution found with no bleach or ammonia to disinfect it.				

Food Establishment Public Inspection Report

From 12/19/13 thru 12/25/13

ESTABLISHMENT

THUMPERS TEX MEX GRILL

3321 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2338	EHF28	COS	ALL OTHER VIOLATIONS Clean soda nozzles.		12/19/2013	3	HL1B
	EHF21	COS	MANUAL WARE WASHING Ware wash sanitizer over 400ppm.		12/19/2013		

TOOT N TOTUM #12

3365 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1442	EHF13	COS	HACCP PLAN/TIME A)Items on hot roller below 135F. Items on hot roller must be at 135F or higher. B)Various meats in walk in cooler not date marked. C)Sausage, egg, and cheese biscuits not date maked. Must be date marked the day they are prepared.		12/19/2013	4	HL1B

Food Establishment Public Inspection Report

From 12/19/13 thru 12/25/13

ESTABLISHMENT**TOOT N TOTUM #81
2601 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF866	EHF02	IN	COLD HOLDING		12/23/2013	3	HL1B	
			A)Walk in cooler holding at 40 degrees.					
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		12/23/2013			
			A)Door sweep needed at front door by 12-31.					

**TOOT N TOTUM #98
1200 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2398	EHF28	H90 DAY	ALL OTHER VIOLATIONS		12/20/2013	0	HL1B	
			Label information available for bulk product for self serve.					

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13**

ESTABLISHMENT**TORTILLERIA LA RANCHERITA****207 N LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF2308	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		12/19/2013	3	HL1B
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A full time employee needs to take and pass the food manager class at the Environmental Health Department. Failure to do so will result in a \$50 reinspection fee.

Food Establishment Public Inspection Report

From 12/19/13 thru 12/25/13

ESTABLISHMENT

**TRIS MARKET PLACE
3505 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF18	H 3 DAYS	INSECT CONTAMINATION		12/20/2013	30	HL1B
			Remove the fly strips from over the food prep areas of the deli.				
	EHF02	COS	COLD HOLDING		12/20/2013		
			Potentially hazardous food items in the walk in cooler in deli were at 67°F for an unknown length of time. All PHF were discarded.				
	EHF03	COS	HOT HOLDING		12/20/2013		
			Egg rolls in the hot hold cabinet were at 113°F. All foods in this cabinet must be at 135°F or hotter. Egg rolls were reheated.				
	EHF10	COS	SOUND CONDITION		12/20/2013		
			Several items in walkin cooler in deli were molded. Several dented cans on shelves. Plastic containers of beef bile seasoning were cracked or broken in freezer area. All foods were removed from sale or discarded.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		12/20/2013		
			Walk in cooler in deli agt 67°F. Do not use this cooler for any potentially hazardous foods until it can hold food at 41°F or colder. Bottom of hot hold cabinet was not turned on and food was in unit. Always turn on cabinet before filling with food.				

Food Establishment Public Inspection Report

From 12/19/13 thru 12/25/13

ESTABLISHMENT

TRIS MARKET PLACE

Inspection Number	Establishment ID	Frequency	Violation Description	Date	Score	Category
HF1303	EHF16	H 3 DAYS	HAND WASH FACILITIES ADEQUATE	12/20/2013	30	HL1B
<p>The cold water at hand sink in produce area was turned off. This sink must have hot and cold water. Repair leak at this sink.</p>						
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES	12/20/2013		
<p>Clean the floors in all the meat walk in coolers and milk walkin cooler. Clean the inside and door of the ice machine in the meat market.cos</p>						
	EHF13	H 3 DAYS	HACCP PLAN/TIME	12/20/2013		
<p>Chicken rice meals on counter at 84°F. No written HACCP for these foods. TFER regulations Sec 229.171 (c&d). A plan must be written & approved by Env. Health before potentially hazardous foods can be offered for sale out of temp control.Repeat violation.</p>						
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS	12/20/2013		
<p>Label/re-label containers that hold powders that aren't easily recognizable by sight.Containers in coffee area & deli need labeled. A food mgr class schedule was given at inspection.It is strongly encouraged that more employees get training in fd safety.</p>						
HF1303	EHF13	IN	HACCP PLAN/TIME	12/23/2013	6	HFOL
<p>Food will be kept hot(over 135°F) and not time marked at the deli counter.</p>						
	EHF15	IN	EQUIPMENT ADEQUATE	12/23/2013		
<p>The walkin cooler in the deli is still not operating but all food has been removed. Do not use until 41° F or colder.</p>						

Food Establishment Public Inspection Report

From 12/19/13 thru 12/25/13

ESTABLISHMENT

TRIS MARKET PLACE

HF1303	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE	12/23/2013	6	HFOL
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Repair the leak at the hand sink in the produce room. The cold water was turned off.

	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	12/23/2013		
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Two sparrows flying in the store. Remove the birds and keep receiving bay doors closed to prevent others from entering.

VILLA PIZZA

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF419	EHF24	COS	THERMOMETERS		12/23/2013	3	HL1B
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a) Thermometer is needed for pizza make table.

	EHF28	COS	ALL OTHER VIOLATIONS		12/23/2013		
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a) Do not store personal items on top of food storage containers.

Food Establishment Public Inspection Report

From 12/19/13 thru 12/25/13

ESTABLISHMENT

WENDYS OLD FASHION BURGER 4106

5638 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1181					12/19/2013	0	HFOL

Food Establishment Public Inspection Report

From 12/19/13 thru 12/25/13

ESTABLISHMENT

WIENERSCHNITZEL 1507 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1231	EHF20	COS	TOXIC ITEMS		12/23/2013	7	HL1B
			Bottle of chemical found without label.				
	EHF14	H10DAY	WATER SUPPLY		12/23/2013		
			Leak found at mop sink faucet.				
	EHF28	COS	ALL OTHER VIOLATIONS		12/23/2013		
			Covered trash needed in women's restroom. B)Blower covers in freezer need to be cleaned.				

4431 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF560	EHF02	IN	COLD HOLDING		12/23/2013	4	HL1B
			Hot dogs holding at 43°F.				

Food Establishment Public Inspection Report**From 12/19/13 thru 12/25/13****ESTABLISHMENT****WIENERSCHNITZEL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF560	EHF03	IN	HOT HOLDING		12/23/2013	4	HL1B
			Corn dogs holding at 159°F.				

	EHF08	COS	GOOD HYGIENIC PRACTICES		12/23/2013		
			Hand sink found with a bag of onions in it. Hand sinks are for handwashing only.				

**YE OLDE PANCAKE STATION
2800 S VIRGINIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF961	EHF21	IN	MANUAL WARE WASHING		12/20/2013	0	HFOL
			Corrected.				